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UNITED STATES DEPARTMENT OF AGRICULTURE
Bureaus of Chemistry, Home Economics, and Plant Industry, Cooperating

DIRECTIONS FOR EXAMINING ALL CANNED FOOD BEFORE USE

To be sure that food is wholesome, inspect carefully before using.

BEFORE OPENING

Tin cans:

> Both ends should be flat or curved slightly inward.   Neither end should
> bulge or snap back when pressed.

> All seams should be tight and clean, with no trace of leaks.

Glass jars:

> The cover, if metal, should be firm and flat or curved slightly inward.
> There should be no sign of leakage around the rubber ring or elsewhere.

> The contents should appear sound, normal in color, and the liquid free
> from unusual cloudiness.

WHEN OPENED

As the can is being opened, notice whether there is an outrush of air or
spurting of the liquid.   These indicate spoilage.   If the air sucks
inward this is a good sign and shows that the vacuum seal has not
been broken.

Smell the contents at once. The odor should be characteristic of the
product.   Any "off" odor probably indicates spoilage.

Look at the contents carefully to see whether they appear sound and
natural in color and texture.

If the can is tin, notice the appearance of the inside. It should be clean
and bright or well lacquered, not extensively blackened or markedly
corroded.

DESTROY ALL FOOD SHOWING ANY SIGN OF SPOILAGE.   TAKE NO CHANCES.

UNDER NO CIRCUMSTANCES TASTE CANNED ASPARAGUS, CORN, STRING BEANS, OR SPINACH
BEFORE BOILING.

BOIL FOR 5 MINUTES THE VEGETABLES LISTED ABOVE BEFORE USING, even though there
is no sign of spoilage.   In case the liquid in the can is not sufficient
to cover the product, add boiling water and boil for 5 minutes.   Smell
the hot food carefully.   Heating sometimes brings out odors not noticed
in cold canned food.

If the foregoing instructions are followed, there need be no fear of botulism or
other poisoning from canned food.